

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	08	1	No	A REDUCED PRESSURE BACKFLOW PREVENTION DEVICE WAS NOT INSTALLED ON THE "SPRINKLER-PLANT SHORE CONNECTION" IN THE PORT AND STARBOARD FUEL BUNKER STATIONS. <i>To be corrected during the upcoming dry-dock in May 2003</i>
2	POTABLE WATER	08	1	No	THE VESSEL HAS NOT DEVELOPED A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM. <i>Presently in Progress</i>
3	POTABLE WATER	08	1	No	THE CHLORINE RESIDUAL FOR BUNKERED WATER WAS NOT CONSISTENTLY TEST EVERY HOUR. <i>Has been implemented</i> THE CHLORINE RESIDUAL FOR PRODUCTION WATER FOR THE POTABLE WATER SYSTEM WAS NOT TESTED EVERY FOUR HOURS. <i>Has been implemented and is tested every hour</i>
4	POOL	10	0	No	THE TEST RESULT FOR FREE CHLORINE RESIDUAL IS RECORDED PER 4-HOUR WATCH AND NOT HOURLY. IS IT POSSIBLE TO EXCEED THE 4-HOUR INTERVAL WITH THIS RECORDING METHOD. <i>Corrected</i>
5	MEDICAL	02	0	No	THE MEAL AND ACTIVITIES PORTION OF THE 72-HOUR QUESTIONNAIRE WAS NOT COMPLETED OR AVAILABLE. ONLY THE FRONT PART WAS FILLED OUT. <i>Has been implemented</i>
6	MEDICAL	11	0	Yes	THE CLEARANCE TO RETURN TO WORK WAS NOT IN WRITING FOR FOOD HANDLERS. THE UNFIT FOR DUTY DESIGNATION WAS IN WRITING. <i>Has been implemented</i>
7	MAIN GALLEY-CLEANING LOCKER ROOM	30	0	No	SOAP WAS NOT PROVIDED AT THE HANDWASH SINK. A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE SINK. <i>Corrected</i>
8	MAIN GALLEY	19	0	No	THE BULK FOOD BINS WERE NOT LABELED BUT RATHER THE BULKHEAD BEHIND THE BINS WAS LABELED. <i>Corrected</i>
9	MAIN GALLEY	19	0	No	THE PAPER TOWEL DISPENSER AND WASTE RECEPTACLE WAS APPROXIMATELY 5-6 INCHES AWAY FROM THE SUGAR BIN. <i>A Splash guard has been installed in order to avoid contamination.</i>
10	DISHWASH AREA	28	2	No	CLEAN TROLLEYS WERE STATIONED UNDER THE DETERGENT DISPENSER FOR THE DISHWASH UNIT. <i>"No Storage Signs" have been posted in this area, also all crew has been advised to keep this area clear.</i>

11	DISHWASH AREA	28	2	No
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TUBS OF CLEAN DISHES WERE STAGED ON INVERTED DISHRACKS LOCATED ON THE DECK.

Presently nothing is stored in this area, a job order for proper storing racks has been raised to the engine department

PLATES WERE NOT CONSISTENTLY INVERTED OR STORED COVERED.

Corrected

CLEAN PLATES WERE STORED TOO CLOSE TO THE SPRAY HOSE ON ONE SIDE AND THE PAPER TOWEL DISPENSER ON THE OTHER SIDE OF THE TABLE.

Splash guards on each side of the table have been instaled in order to avoid any contamination.

12	DISHWASH AREA	37	0	No
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CONDENSATE WAS NOTED ON THE DECKHEAD NEAR THE DISHWASH UNIT.

Has been corrected.

13	DISHWASH AREA	22	2	No
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SEVERAL FINAL RINSE NOZZLES WERE NOT SPRAYING PROPERLY. THIS WAS CORRECTED DURING THE INSPECITON.

Presently all working fine.

A LONG CURTAIN WAS NOTED BETWEEN THE RINSE AND FINAL RINSE COMPARTMENTS. THIS CURTAIN APPEARED TO PARTIALLY BLOCK THE SPRAY FROM THE FIRST ARM.

Curtain has been cut to the correct measurements and is not blocking any longer the spraying of the first arm of the dishwash machine.

14	MAIN GALLEY	16	0	Yes
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THE TERRINE WAS TESTED AT 44°F IN THE PASS-THROUGH REFRIGERATOR. THIS ITEM WAS MADE IN THE A.M. THERE WAS NO EVIDENCE THAT THE COOLING PROCESS WAS MONITORED FOR THIS FOOD OR ANY OTHER FOOD ITEM BOTH IN THE BLAST CHILLER AND OTHER REFRIGERATION UNITS USED FOR COOLING.

Proper log is in place to monitor the temperatures.

15	BAKERY	26	0	Yes
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THE OUTER SURFACES OF BREAD PANS WERE ENCRUSTED WITH FOOD AND GREASE RESIDUE.

Corrected, all have been cleaned.

16	MAIN GALLEY-ICE MACHINES GENERAL	*	0	No
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THE CLEANING PROCESS COULD NOT BE DETERMINED FOR THE ICE MACHINES. IF CHEMICALS ARE RUN THROUGH THESE UNITS THEN A BACKFLOW PREVENTION DEVICE OR AN AIR-GAP IS REQUIRED TO PROTECT THE POTABLE WATER SUPPLY.

Backflow prevention devices have been requested in order to be installed and a proper cleaning schedule will be put in place.

17	HOT GALLEY	26	0	Yes
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THE FRYER COILS WERE SOILED WITH FOOD AND GREASE RESIDUE.

Corrected

18	HOT GALLEY	37	0	No
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CONDENSATE WAS NOTED ON THE AIR CONDITIONING VENT NEAR THE HOT LINE. THE WATER TEMPERATURE OF THE HOT LINE WAS 211°F.

Galley personal has been advised to keep the water temperatures of the hot line so that the food will keep at least 140 F and above, therefore condensation can be avoided.

19	HOT GALLEY	27	0	No
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THE STEM OF THE CAN OPENER WAS SOILED.

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20	POTWASH	22	2	No
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THE POTWASH MACHINE WAS POSTED OUT OF ORDER.

The potwash machine will be fixed during the upcoming dry-dock in May 2003.

21	MAIN DINING ROOM	33	0	No
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SOFT SEALANT WAS USED TO RE-GROUT BETWEEN THE DECK TILES IN FRONT OF THE WAIT STATIONS.

To be corrected during the upcoming dry-dock in May 2003

22	PALM GARDEN DINING ROOM	34	0	No
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THE INDIRECT CONNECTION AND DECK DRAIN UNDER THE SOUP STATION AND HOT LINES COULD NOT BE ACCESSED.

Job order has been raised in order to solve the problem, however difficult to solve the problem while the vessel is in operation, therefore to be put up for the upcoming dry-dock in May 2002 in order to be corrected.

23	PALM GARDEN DINING ROOM	27	0	No
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THE TECHNICAL SPACES UNDER THE COLD UNITS WERE DUST LADEN.

Corrected

24	PALM GARDEN DINING ROOM	16	0	Yes
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MILK AT THE COFFEE STATION WAS TESTED AT 47°F.

Proper Time management is in place.

25	PALM GARDEN PANTRY	28	2	No
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DISHRACKS WERE NOTED ON THE DECK IN THE KEG ROOM. DISHRACKS WERE USED AS RACKS TO STORE KEGS.

Have been substituted with proper storage racks.

26	PALM GARDEN PANTRY	22	2	No
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THE GLASSWASH UNIT WAS OUT OF ORDER.

Corrected, machine is up and running again.

27	COFFEE UNITS GENERAL	26	0	Yes
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THE NOZZLES FOR THE MILK STEAMER STEMS WERE SOILED.

Corrected, all handling crew has been advised to be more attentive regarding the cleanliness of the nozzles..

28	CREW MESS	22	2	No
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THE PRESSURE AT THE WAREWASH UNIT WAS LESS THAN 15 PSI WHERE THE MANUFACTURER RECOMMENDS 15-25 PSI.

Corrceted

29	CREW MESS	28	2	No
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THE WAREWASH CREW MEMBER WAS OBSERVED PULLING THE DISHRACK OF CLEAN ITEMS ALONG THE SAME RAMP THAT WAS USED TO PASS SOILED ITEMS INTO THE MACHINE.

All handling crew have been once more advised of how to operate and handle this warewash machine in order to avoid such mistakes.

30	FOOD SERVICE GENERAL	16	0	Yes
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THE SHIPS STATES THAT TIME AS A CONTROL WAS USED ON THE BUFFET LINES. LOGS WERE NOTED BUT THE VESSEL HAS NOT DEVELOPED A PLAN THAT DESCRIBES HOW TIME IS USED. ALL OF THE TEMPERATURES ON THE BUFFET LINES WERE OUT OF THE TEMPEATURE DANGER ZONE DURING THIS INSPECTION.

A proper plan and guidelines containing the procedures of time management has been developed and is in place.

31	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT.

PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: C. COLUMBUS - CAS - [10/26/2002] .

